

Kula Roads Need Better Attention

(Continued from Page One.)

no guard rail has been placed to warn travellers.

The stretch of road on the "Kamaoli-Kaunakapu road" from Fong Yee's store to the entrance of Charles E. Thompson's place should be temporarily closed and a sign should be posted clearly marking this section as "Dangerous"; further, that the upper portion of this same road from Fong Yee's store be repaired so that it is passable for wagons in order that the eight leaseholders may have an exit.

Comment—This road has been open as a wagon road for more than twenty years and through lack of repair has been impassable for a year except by pack animals.

3. The upper Waialua-Homestead road should be put in repair as a wagon road.

4. The Pulehu road, generally known in reports as the "Antone Pires-A. Cravalho road" should be in repair as a wagon road.

5. A heavy guard rail should be placed at either end of the washout at the Waiahuli Gulch pending the rebuilding of the bridge.

6. A proper drainage system for the Kula roads is absolutely necessary. Your committee cannot urge too strongly that a proper drainage system be at once inaugurated for the Kula roads. The County Engineer should take up this matter at once before the heavy rains set in again. We believe that the larger part of the repair work which we have pointed out in detail would be unnecessary had some proper drainage system been previously adopted.

We believe a careful inspection of the drainage of Kula roads should be made periodically so as to avoid the damming up of waterways across the roads and the keeping of ditches free from debris.

7. The committee is of the opinion that the farmers of Kula, if properly approached, would be willing to cooperate in the repairing and maintaining of their respective roads.

8. Waiahuli Homestead road. The committee understands that there are some fifteen homesteaders located upon the Waiahuli Homestead road, which should begin near Lau Seong Fat's place and run mauka toward the Kokea Chinese Club House. If this road could be made passable for wagons it would open up an exit for the farmers of this region. If only two and a half miles were constructed and two bridges built, this would at present be sufficient. This road is a sample of many similar stretches in Kula which the Territory has not opened up, and we recommend that the Maui Chamber of Commerce refer these roads to the Territorial authorities for their consideration and that the Territory before opening up more homesteads on Maui attend to these roads.

9. Kealahou Relocation. The most important item in our report is the piece of a road now being built by the Territorial prisoners, and known as the Kealahou Relocation. This road, in the estimation of this committee, is a tremendously big job and should be carefully kept track of by a competent road engineer. Other-wise work may be done that will entail a great deal of expense and perhaps money and manpower will be wasted.

Your committee in its entire membership investigated this proposition on July 18th and were surprised to see the work going along under conditions as we found them. We thought that it would be advisable to take the matter up with the Board of Supervisors, feeling that the Supervisors apparently did not fully realize the conditions as they existed. This committee did and met S. E. Kalama, the chairman of the Board, D. T. Fleming, and P. Cockett at the Relocation on August 8th. Mr. Drummond was a member of our committee as well as a member of the Board, so all the Board of Supervisors except Mr. Uihini have now seen the Kealahou Relocation.

At the joint committee meeting we found that changes had been made in the grade of this relocation. One of these changes was made with the consent of and by the vote of the Board of Supervisors but without any member of the Board except the chairman, S. E. Kalama, having seen the road. At the meeting of the joint committee on August 8th some members of the Board were ignorant as to who had charge of the construction of the road.

We strongly advise that an inspection of this piece of road, especially the big fills should be at once made by a competent engineer with a view to saving them from destruction. We have been informed that the largest fill on this Relocation has been already twice washed out and we as a committee can see no reason why a third washout is not likely.

Your committee has gone carefully into details concerning the Kula roads, because we believe that this is a very important section of Maui roads. We strongly believe that the Maui Chamber of Commerce should be vitally interested in these roads, and should keep an especially careful watch of the Kealahou Relocation until the construction of the same is satisfactorily completed.

Passed by the committee unanimously, and signed for the entire committee by

R. A. WADSWORTH,
J. B. THOMSON,
ROLAND B. DOGE,
Wailuku, August 15th, 1918.

Send the home paper every week to YOUR SOLDIER. He will appreciate it as much as anything you can do for him. Besides it is a patriotic service. We will see that the paper reaches him regularly if you give us his address. Subscription to MAUI NEWS, \$2.50 the year; \$1.25, 6 months; 75 cents, 3 months.

LIBERTY CATERING

No. 58.

BY MAUI WOMEN

A Department Of Domestic Economy Intended To Serve A Patriotic Purpose In Conserving Food Needed By The Allied Armies In Europe

AVOID ALL EXTRA MEALS

All banquets and other meetings at which refreshments are served, when such are considered necessary, should be so arranged as to take the place of regular meals, and not constitute extra meals. Banquets, etc., at other than regular meal hours represent a very considerable waste of food. With a little thought they could be arranged so as not to constitute an extra meal.

A person who eats more food than he needs is today helping the enemy, because he is not giving our soldiers and allies that support which is necessary to win the war. War has changed many things and it is now necessary that we should alter our local customs so as to conform to the need of the food situation, which is serious indeed.—Canadian Food Bulletin.

ROUNDING UP

FOOD PROFITEERS

Thomas Duggan, wholesale grocer at Savannah, Ga., chose to give \$1,500 to the Red Cross rather than be prosecuted for profiteering and selling without a license.

Rather than have their license to deal in foodstuffs revoked for two weeks, Benjamin Kaufman & Sons, of New York City, will pay \$500 to the Red Cross. The cause of action was on the rejection by this company of a lot of buckwheat groats, causing a loss to another firm of \$381.

On evidence secured by the United States Secret Service, Fred Kebbe, Jr., and Fred Kebbe, Jr., of \$250, respectively, by the United States district court for violation of the food-control act, having in their possession excess quantities of flour. They also had in their homes a number of guns and rifles, which, as enemy aliens, they were holding in violation of the presidential proclamation. Pro-German activities were also ascribed to Rudolf Zweifel, who sold wheat and flour to the Kebbes. He was also indicted.

The licenses of two Massachusetts firms have been revoked for an indefinite time, and the sugar supply of another firm was curtailed by the Food Administration for disregarding rules and regulations. The firm's license is E. R. Sherburne & Co., of Boston, and L. M. Koritz Co., of Lawrence, Mass. These two firms were controlled by the third firm, P. M. Leavitt Co., Boston.

"Conscientious objectors" in Camp Taylor, Meade, and Lee will be allowed to go on furlough until August 15. They will serve their country until that time in an agricultural capacity. For selling flour at excessive prices and selling wheat flour without proper substitutes, the firm of Oberman & Scherl, wholesale grocers at 217 West One Hundred and twenty-fifth Street, New York City, were ordered to pay to the Red Cross \$5,000 in lieu of other penalties.

Philip R. Bradley, of Treadwell, Alaska, succeeds Judge R. A. Gunnison, who died recently, as Federal Food Administrator for Alaska. Mr. Bradley is a graduate of the University of California and is well known in east cities as a mining engineer.

GETTING ACQUAINTED WITH THE LENTIL

The American housewife knows too little about lentils. They will well bear a closer acquaintance. Anyone who has ever lived in Germany has already been introduced to them for the German Hausfrau appreciates the value of lentils as a simple, cheap and nourishing vegetable.

They are in fact one of the oldest of food plants. Asia and the Mediterranean countries have grown them from the earliest times. But because they furnish less brush than other legumes, as beans and peas, Europe has never cultivated enough for her entire supply. Instead, the European market has been partially supplied from Egypt.

With the growth of our foreign population lentils have begun to find a place in American menus. Our supply has been imported largely from Germany, and with that supply cut off the price has nearly doubled. Except in the extreme Southwestern states no effort has been made to grow them in this country.

Even at their present doubled cost they are cheaper than meat and other protein foods. They supply a greater amount of protein and energy at a given cost than almost any other food. They contain about 25% protein, more than 50% starch and a little over 2% fat. There are nearly 2500 calories in a quart of lentils.

Since we know them only in their dried or canned state, the first step in using them in any form is to soak them over night and then cook until tender. The following lentils loaf is a good meat substitute dish:

1/2 cup dried lentils.
1/2 cup soft wheatless bread crumbs.
2 tablespoons melted butter or other fat.

1 onion, grated.
1 pimiento, chopped.
1 teaspoon salt.
Mace.
Dash of cayenne.

Press through a sieve to remove skins. Cook onion in melted butter. Add to lentil puree together with pimiento, bread crumbs and seasonings. Mix in well-beaten egg. Bake in bread pan, in a loaf, about 30 minutes in a moderate oven basting occasionally with oil or butter. Serve with tomato sauce.

To serve four persons.
Fuel value—about 700 calories.

Tomato Sauce

2 tablespoons fat.
1 tablespoon rice flour.
1/2 teaspoon salt.
1 cup stewed and strained tomato.
Melt fat, add flour and salt. Stir until smooth. Add tomato juice, stir constantly until it boils.

This sauce adds 250 calories. Those to whom lentils mean only soup should cultivate them in the form of croquettes, baked lentils, curried lentils, stewed lentils, or even as a salad.

Try the following war-time salad of canned lentils. It is as nourishing as it is attractive.

Place the lentils in the center of a large flat dish, surround with head-lettuce on which the quartered tomatoes and sliced beets are placed, and just before serving pour French dressing over all. Onions, cucumbers, hard-boiled egg and other vegetables may also be used if desired.

ENGLAND'S SHOULDER TO THE WHEEL

We are daily being told that we must send wheat, meat, fats and sugar to England and our other Allies, and the question is often asked, "What is England doing to provide herself with food?"

The answer is, England is providing herself with a decidedly increasing amount of food. She is turning her moors and parks into vegetable gardens and fields of grain.

All England thinks now that it is better for the country if her famous private and public parks produce less beauty and more food. An early morning glimpse of Kensington Gardens and Hyde Park reveals whole families at work, each in his allotted space, tilling and planting the soil where once were thick velvety lawns.

One big factor in the increase of food production is the "back to the land movement" and the interest in agriculture stimulated by the help of women. They are working shoulder to shoulder in the fields, organizing townswomen and the old and young who are capable of doing agricultural work.

But England's achievement, in raising in the midst of all her perplexities a larger proportion of her food than ever before in history, would have been impossible without a larger use of American-made power-machines than the English farmer would have tolerated three years ago. Three thousand five hundred tractors have been placed at the disposal of farmers, and almost an equal number of cultivators and other auxiliary machines for use with tractors. Thousands of plows and other horse-drawn implements are being supplied by the Ministry of Food to stimulate and help farmers and other food producers.

German prisoners are being used to help till the fields, for the labor shortage is a serious difficulty this year when the aim of all England is to get a vastly increased area under cultivation. Last year's increase over 1916 in potato area alone was 97,637 acres, representing in yield 1,400,000 tons of potatoes.

SOME TYPICAL COMBINATION DISHES AND FOODS SERVED WITH THEM TO MAKE RATIONAL MEALS

Spaghetti, macaroni or rice cooked with tomato, onion, or green pepper and cheese or cheese sauce, served with white, graham, or whole-wheat bread and butter and stewed or sliced fruit and simple cookies.

Boiled rice, baked (scaloped) with minced left-over meat, chipped beef or fresh or canned fish, served with beet, dandelion or other greens, dressed with peanut, olive, cotton-seed or other table oil, with vinegar and lemon juice enough to flavor the dressing, and wheat, corn or rye bread and honey.

Green peas and canned salmon with white (i. e., thickened milk) sauce, served with corn bread and syrup.

Meat pie (meat from inexpensive cuts) or fish pie with flour or potato crust, served with turnips, carrots, onions or parsnips, and biscuits and butter, with jam or jelly or hot chocolate.

Mashed potatoes with creamed codfish (i. e., cream sauce containing a little salt codfish), served with lettuce with oil and vinegar or lemon juice dressing, and crackers and cheese or peanut butter sandwiches.

Meat stew (inexpensive cuts or left-overs), with turnips or other vegetables, including left-overs, and with rice in the stew or flour or cornmeal dumplings, or fish chowder made from fresh, canned or dried fish, crackers, skim milk and onion, served with bread and butter and fresh or stewed fruit.

Cowpeas boiled with pork and combined with boiled rice, served with a green vegetable or vegetable salad and honey, brown sugar, maple sugar or date sandwiches.

Bean and cheese roast (a mixture of cooked beans and cheese prepared and seasoned like a meat loaf), with tomato sauce or brown gravy, served with sweet potatoes and bread and butter and sliced orange and banana or other fruit.

COTTAGE CHEESE RECIPES

Cottage Cheese Sausage
One cup cottage cheese; one cup dry bread crumbs, or one-half cup cold cooked rice and one-half cup

bread crumbs; one-fourth cup peanut butter, or two tablespoons savory fat; one-fourth cup coarsely chopped peanut meats, one-half teaspoon powdered sage, one-half teaspoon thyme, one tablespoon milk, one teaspoon salt, one-fourth teaspoon pepper, one-third teaspoon soda, one tablespoon finely chopped onion. The bread crumbs may be made from left-over corn, barley or other quick breads, or rice may be substituted by somewhat reducing the amount of liquid used.

Cook the onion in the fat until tender but not brown. Dissolve the soda in the milk and work into the cheese. Mix all other dry ingredients thoroughly with the bread crumbs. Blend peanut butter and onion with the cheese, and mix with them the bread crumbs. Form into flat cakes, dust with bread crumbs or corn meal, and fry a delicate brown in a little fat in a hot frying pan.

For variations: To utilize left-over cereals, use one cup of cooked rice, oatmeal or cornmeal mush with three-fourths cup of bread crumbs. Dry cornmeal or finely ground oatmeal may be used for stiffening the above mixture, but in such case it is better to form into a loaf and bake it in the oven about 25 minutes. Other seasonings may be used in place of the above. The amount of liquid will vary in every case. The mixture should be very stiff, since the cheese tends to soften it during the cooking.

Pimiento And Cottage Cheese Roast

Two cups cooked cereal (rice, etc.) one cup cottage cheese, one cup dry bread crumbs, three pimientos (chopped fine), one and one-eighth teaspoons salt, one-fourth teaspoon soda, one-fourth teaspoon pepper, liquid, if necessary. Blend all together very thoroughly making the mixture very stiff. Form into a roll and bake about 25 minutes basting from time to time with savory fat or meat drippings if necessary.

Cottage cheese sauces are useful for creaming potatoes, eggs, toast and left-over vegetables, and for scalloping these and other dishes. The cheese materially increases the protein and lime content of the sauce (thicken it somewhat, and, unless the acid is neutralized with baking soda, lends it a slight sour or acid flavor which is desirable in some dishes and undesirable in others. From one-fourth to one-half level teaspoonful of soda is necessary to neutralize completely the acid flavor in one cup of cheese. The soda should be dissolved in a little milk or hot water, and blended with the cheese.

Proportions For White Sauces With Cottage Cheese

Thin Sauce—1 cup milk, 1/2 tsp. butter, 1/2 tsp. flour, 1/2 tsp. salt, one dash pepper, 1/4 cup cheese.

Medium Sauce—1 cup milk, 1/2 tsp. butter, 1/2 tsp. flour, 1/2 tsp. salt, one dash pepper, 1/4 cup cheese.

Thick Sauce—1 cup milk, 1 tsp. butter, 2 tsp. flour, 1/2 tsp. salt, one dash pepper, 1/4 cup cheese.

Cream Of Cottage Cheese Soup
Make thin cottage cheese sauce (see preceding recipe), neutralizing the acid of the cheese with baking soda. Season by reheating with the soup a slice of onion, a small slice of the yellow part of the lemon rind, and a blade of mace or a little nutmeg. No one of these flavors should predominate, and the seasoning should be very delicate. Serve croutons with this soup.

NO TRESPASS

Notice is hereby given that no person or persons are allowed to enter and remove anything whatsoever from the premises known as the shares of Kalamui and Lupeau in the Ahupuaa of Kaula, Molokai.
(Mrs.) ELIZA HAAHAA JAEA.
Kalaupapa, July 24, 1918.
(Aug. 16—Oct. 25.)

BY AUTHORITY

CIRCUIT COURT, SECOND CIRCUIT, TERRITORY OF HAWAII.

In the Matter of the Estate of MAXIMILLION ECKART, Late of Wailuku, Maui, Deceased.

Notice is hereby given to all persons having claims against the Estate of Maximillion Eckart, sometimes spelled "Eckhart", late of Wailuku, Maui, to present the same to the undersigned, who is the executor of said Estate at Wailuku, County of Maui, Territory of Hawaii, within six months from date of first publication of this notice, or payment thereof will be forever barred.
Dated at Wailuku, Maui, this 13th day of August, 1918.

C. D. LUFKIN,
Executor of the Estate of Maximillion Eckart.
(Aug. 16, 23, 30; Sept. 6.)

BY AUTHORITY

IN THE CIRCUIT COURT OF THE SECOND CIRCUIT, TERRITORY OF HAWAII.

In the Matter of the Estate of C. R. LINDSAY, Late of Lahaina, Maui, Deceased.

Notice is hereby given to all persons having claims against the Estate of C. R. Lindsay, late of Lahaina, County of Maui, Territory of Hawaii to present same, duly authenticated, and with proper voucher, if such exists, to Moses Kaupimahu, of Wailuku, Maui, within six months from date of publication of this notice, or payment thereof will be forever barred.
Dated at Wailuku, Maui, this 9th day of August, A. D. 1918.

MOSES KAUPIMAHU,
Administrator.
(Aug. 9, 16, 23, 30.)

Pat And His Bike

A gentleman who had purchased a new bicycle gave his old one to an Irishman.
"You'll find the wheel useful when you are in a hurry," said the gentleman to Pat.
"O! trust it will be a long time till O! can ride it," said the Irishman.

"Why have you ever tried?" asked the gentleman.
"O! hov," was the gloomy reply. "A frind lint me his. O! had it three or four weeks, practisin' day an' noight, an' niver got so O! could balance meself shtandin' still, let alone roide it."
H. E. Zimmerman.



"I Cook in Comfort Now—"

—for I have just bought a New Perfection Oil Cook Stove," says this housewife.

No dust or dirt, none of the bother of coal or wood. A touch of the match and in a jiffy your stove is ready for cooking. Economical. No smoke or odor. All the convenience of gas.

Bakes, broils, roasts, toasts—all the year round. And you have a cool kitchen in summer.

In 1, 2, 3 and 4 burner sizes, with or without oven or cabinets. Ask your dealer today.

STANDARD OIL COMPANY
(California)

NEW PERFECTION OIL COOK STOVE

These Stoves For Sale by
KAHULUI STORE, KAHULUI.
PAIA STORE, PAIA.
MAUI DRY GOODS & GROCERY CO., WAILUKU.

UNUSUAL VALUE FOR THE MONEY:

Men's Tan Army Bluchers \$5.00

You'll not find a better footwear bargain anywhere. We doubt whether this low price can continue after the present stock is gone.

WE CAN FIT YOU BY MAIL.

Manufacturers' Shoe Co., Ltd.

HONOLULU.

Buy W. S. S.

Time Table--Kahului Railroad Co.

Daily Passenger Train Schedule (Except Sunday)

The following schedule went into effect June 4th, 1913

TOWARDS WAILUKU						TOWARDS KAHULUI					
9	7	5	3	1	Distance	Distance	2	4	6	8	10
PM	PM	PM	PM	AM	Miles	Miles	AM	AM	PM	PM	PM
5:33	3:30	1:25	8:42	6:35	15.3	A. Wailuku..L	6:40	8:50	1:30	3:35	5:38
5:23	3:20	1:15	8:30	6:25		L. "A	6:50	9:00	1:40	3:45	5:48
5:20	3:17		8:27		12.0	Kahului..L	6:52		1:42	3:47	
5:10	3:07		8:17			L. "A	7:02		1:52	3:57	
5:09	3:05		8:15		8.4	L. Spreck..A	7:03		1:53	3:58	
5:00	2:55		8:05			L. "A	7:15		2:05	4:10	
4:58	2:53		8:03		5.5	Paia..L	7:17		2:07	4:12	
4:52	2:47		7:57			L. Hama..A	7:24		2:14	4:19	
4:51	2:46		7:56		3.4	L. Kuajoko..L	7:25		2:15	4:20	
4:45	2:40		7:50			L. "A	7:33		2:23	4:28	
4:44	2:39		7:49		1.4	L. Pauwela..L	7:35		2:25	4:30	
4:40	2:35		7:45		0	L. Haku..A	7:40		2:30	4:35	

PUUNENE DIVISION

TOWARDS PUUNENE				TOWARDS KAHULUI			
3	1	Distance	STATIONS	Distance	Passenger	Passenger	
PM	AM	Miles		Miles	AM	PM	
2:50	6:00	0	L. Kahului..A	2:5	6:22	3:15	
3:00	6:10	2.5	A. Puunene..L	0	6:12	3:05	

- All trains daily except Sundays.
- A Special Train (Labor Train) will leave Wailuku daily, except Sundays, at 5:30 a. m., arriving at Kahului at 5:50 a. m., and connecting with the 6:00 a. m. train for Puunene.
- BAGGAGE RATES: 150 pounds of personal baggage will be carried free of charge on each whole ticket, and 75 pounds on each half ticket, when baggage is in charge of and on the same train as the holder of the ticket. For excess baggage 25 cents per 100 pounds or part thereof will be charged.

For Ticket Fares and other information see Local Passenger Tariff I. C. C. No. 3, or inquire at any of the Depots.